


	SHEET	CODE: PAA-SGI-FTPT-12
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GREEN BEANS

NAME	BEANS <i>VICIA FABA L.</i>	
DESCRIPTION	<p>Dry grain, belonging to the Vicia faba family. Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade packaging.</p> 	
COMPOSITION	100% Green Beans.	
INTENDED USE	Culinary preparations, flour preparation.	
POTENTIAL CONSUMERS	General public from 9 months of age, except allergy sufferers. For industrial consumption.	
PRESENTATION	In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.	
LETTERED	<ul style="list-style-type: none"> • Product Name • Company Name • Net content • Address • RUC • Batch/Packaging Date • Expiration Date • Health Authorization • Storage conditions 	
STORAGE CONDITIONS	Clean, fresh, dry environment and on stretchers.	
DISTRIBUTION CONDITIONS	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.	
LIFESPAN	Twelve (12) months.	
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> • Consumption prior to industrial conditioning or prior cooking. • Once opened, keep the container closed in a clean and cool place • Consume before the date indicated on the package 	
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> • Humidity: max. 12% (according to customer's requirement) • Color: Light yellow to yellowish-brown. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic of the product, no strange smell. • Appearance: Whole grains, clean and without impurities foreign to the product. 	
QUALITY FEATURES	<ul style="list-style-type: none"> • Diseased grain: 0% • Other defects (open, wrinkled, hulled, sprouted, stained, split, gnawed and dirty grain): 1% max. • Contrasting variety and greenish grain: 1% max. • Foreign Matter: 0% 	

 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-12
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MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	<i>Molds</i>	2	3	5	2	104	105

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria of Sanitary Quality and Safety for Food and Beverages for Human Consumption". Criterion V.1. Dry grains.